

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	15 December 2021		
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas, Commun	ity Media and Constituent Liaison	ı
1	Name	Position	
Transmitted by:			
2141131111444 0 j t	ICE Denver Field Office	Executive Review Unit	
	NAME	Position	
Were electronic files sent?			
YES ☑	No □		
How many people are curren	ntly being cohorted/qu	narantined due to sickness?	
Number of people currently	cohorted/quarantined	due to sickness:	9
		<u> </u>	
FORMAL COUNTS: 2.8	V A		
How many people were mos	t recently formally co	unted in this facility?	
Number of people mo	ost recently formally c	counted in the facility:	651
How many people formally	counted in this facility	y describe themselves as the	following gender?
Female: 48			
<i>Male:</i> 603			
Nonbinary: n/a	<u></u> ı		
Prefer not to say:	n/a		

How many people formally counted in this	facility describe themselves as tran	nsgender? Congress
Number of people that describe the	mselves as transgender: 4	
How many people have been brought into	the facility this week?	
Number of people brought into the	facility this week: 121	
How many people have left the facility this	s week?	
Number of people who left the facil	ity this week: 49	
How many people and where did those who	o left the facility go?	
Released into community: unknown	own	
Formally removed from the United	States: unknown	
Moved to other facility: unknow	vn	
Other: unknow		
How many people are currently being house		
Number of people who are being ho		
Female: 47	210	
1 cmate. 41		
<i>Male:</i> 169		
COVID-19 CONFIRMED CASES*:	New Cases this week: Total to	date since March 30, 2020:
Individuals Housed in GEO Facility:	2	698
ICE Detainees:	14	524
ICE Employees:	0	2
GEO Employees:	1	149
DOCUMENTS RECEIVED:		
Daily Kitchen Opening and Closing	g Checklists	
RECEIVED ☑	NOT RECEIVED \square	
Daily Foods Production Service Re		
RECEIVED Temperature Logs	NOT RECEIVED \square	
RECEIVED ☑	$Not Received \Box$	
Law and Leisure Library Logs **Received ✓**	Not Received \square	
Medical Staffing Update	INOI RECEIVED L	

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on December 13, 2021. All population numbers current as of Decmeber 20, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of December 15, 2021.

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 12 RNs
- 9 LPNs
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 4 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- * denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

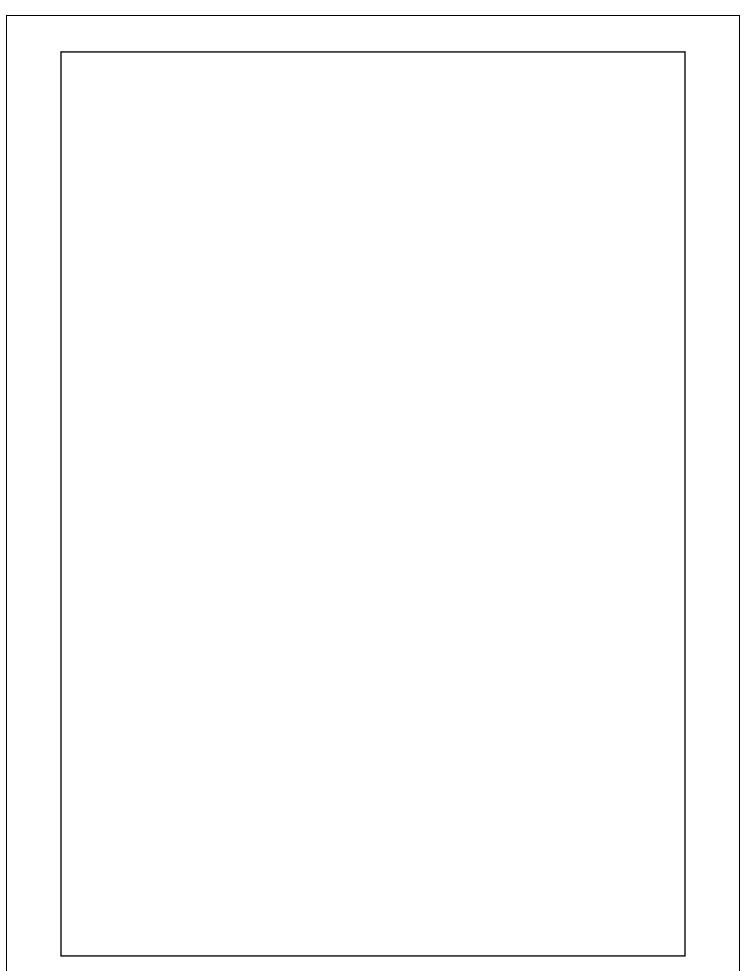
Logs provided for December 6, 2021- December 12, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and one (1) positive case amongst the GEO staff. They have also reported two (2) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of December 20, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of December 17 2021.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities. Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 3 WEEK-AT-A-GL
-	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal	Sloppy Joe on Bun	Polish Sausage
	Turkey Ham	Potato Salad	Rice
2.0	Pancakes	Carrots	Grilled Cabbage
سا ـ	Syrup	Tossed Salad	Beans
-10	Margarine	Dressing	Roll
	Sugar	Onion	Margarine
	Coffee	Spice Cake willcing	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Taco Meat	Chicken Patty
	Breakfast Sausage Gravy	Spanish Rice	Whipped Potatoes
. 1	Diced Potatoes	Beans	Gravy
12	Fruit	Saisa	Peas & Carrots
10	Biscuit / Margarine	Shredded Lettuce	Bread
	Sugar	Shredded Cheese	Margarine
	Coffee	Tortillas	Fruit Cobbler
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal	Chopped BBQ Chicken	Fideo w/ Meat Sauce
	Breakfast Sausage	Pinto Beans	Green Beans w/ Onions
а	Pancakes	Potato Salad	Shredded Lettuce
2.0	Syrup	Cole Slaw	Dressing
17	Margarine	Bun	Garlic Bread
•	Sugar	Yellow Cake / Choc Icing	Fruit
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %	rotutied Jugat Fiee Tea	Fortified oddar Free Deverage
THURSDAY	Cream of Rice	Enchilada Casserole	Fajita Meat
Mondon	Breakfast Sausage	Spanish Rice	Grilled Onions & Peppers
	Coffee Cake	Pinto Beans	Refried Beans
^	Fruit	Salsa	Grilled Potatoes
, (A		*****	
\mathcal{I}	Sugar Coffee	Salad/Dressing	Salsa
10	Milk 2 %	Cornbread	Tortilla
	Milk 2 %	Margarine	Fortified Sugar Free Beverage
		Baked Apple Crisp Fortified Sugar Free Tea	+
FRIDAY	Dry Cereal	Tuna Salad	Chifi Mac
TRIDAG	•		
10	Creamed Meat Gravy Fried Potatoes	Grilled Potatoes	Pinto Beans
13-10	Biscuit	Green Beans	Corn Salad
/ o		Cole Slaw	Garden Salad / Dressing
_	Margarine	Ketchup	Roll
	Sugar	Bread	Margarine
	Coffee	Brownle	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
SATURDAY	Oatmeal	Turkey, Sliced	Meatballs
	Scrambled Eggs	Vegetarian Beans	Mixed Vegetables
. \	Breakfast Sausage	Corn Salad	Rice
12/	Gravy	Mustard	Lettuce Salad
14	Biscuit	Mayo	Dressing
	Margarine	Bread	Ketchup
	Sugar	Cake w/ Icing	Roll
	Coffee	Fortified Sugar Free Tea	Margarine
	Milk 2 %	-	Fortified Sugar Free Beverage
SUNDAY	Dry Cereal	Chicken Salad	Salisbury Steak w/ Gravy
. 1.	Scrambled Eggs w/ T-Ham	Potato Salad	Rice
12-12	Salsa	Carrot & Celery Sticks	Carrots
17.	Cinnamon Roll	Green Beans	Beans
10	Tortilla	Shredded Lettuce	Tortillas
	Sugar	Onion	Strawberry Cake
	Coffee	Bread	Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





Date: 2/6/2/				_		:030	AN	1 Tin	ne: K	5C()	PM	
Shift Check	list		M	-	M		1	Co	mmer	nts		
		No	Yes	No	Yes		1					
All areas secure, no eviden			X		X		Separat on transfer					
Workers reported to work,			X		X		f					
fever, cough, shortness of			X		X		Amples According to the Amples					
no skin infection, and			X		X							
Kitchen is in good general			X		Х							
All kitchen equipment oper		LX		X		Dish	mac	hive	- K	offle	1 #	1
All tools and sharps invent	oried		X		X							
All areas secure, lights out,	exits locked		X		X							
PRODUCTION SHEET	Menu Items	Cir neal	Rontales	CHANG	Belleve	Mores	ysgr	water .	wit.	43	Fing	
Breakfast	Temperatures	181	178		165	39	121	12+	38	290	BT	
1	Menu Items	TOSPES.	Conross	30	halas	λ	ria	101		- Mary		X-1
		Soe	Cox	2000	5010	gar, Las	Olen	1	Core	18km	Charact	Oroug/
Lunch	Temperatures	183	180	360	40	DT	40	-	WI	DT	40	5
	Menu Items	Polish	Dice	U ODOPIN	Roos	Margin	W	Diver	5000	0000		4.0
		GUEST	1705 (*)	W-31		Mara	V			1200		
Dinner	Temperatures	He	MS	524	1984	-10	27	VI	UN	1831		
DISH MACHINE					rature	Wasi	150+	Rinse	180+	If N	eeded	l
Temperature according to manufactu				Breakfast				_				
and chemical agent used in Final Rin	ISC			Lunch		•		_				
				Din	ner	-					******	_
POT and PAN SINK	****		Te	mper	ature	Wash	110 F	Rinse	10 F	Sanit	izer-20	0ppm
Final Rinse Temps determined by ch	emical agent used			Break	fast	127	7	12	9	20	2001	2011
				Lun	ch	1/1		110)	20	odbh	1
				Dinr	ner	F	D	120)	20	1001	n
FREEZER and WALK-IN	1	Te	mper	ature		Freeze		Walk-i	n W	/alk-in	1	
Dogged tomposetant Form	on on J W7-11- !				43.6	or belo		35-40 I		5-40 F		
Record temperatures, Freeze					AM	-9.	Ø	36.	7	392		
Record temperatures, Freeze		TIP.			PM	ا ا حسو	D	37.0		39 (7	
	RY STORAGE	Tempe	ratur	e 45-		Area		Area 1	_ A	rea-		
Record temperatures Dry St Record temperatures, Dry S		AM			le8	1	68	_		-		
		PM			68		68	-	_	-		
Hot- Water Temps in sink		AM		PN					-	_		
		117		120								

Si ture, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

NAGER I



Date: 12-7-21

Date: 12 + 21					Time	::03I	5 AN	1 Tir	me: į	8301	_PM)
Shift Check	list	A	M	P	M				mmei			
		No	Yes	No	Yes				*			
All areas secure, no eviden			X									
Workers reported to work,			X		1							
fever, cough, shortness o	f breath, chills,		X		V							
no skin infection, and			×		1							
Kitchen is in good general a	appearance		X		V							
All kitchen equipment oper		×		X		OD	SH MASHINE, Kelle#1				.1	
All tools and sharps invento	oried		X		1	1		310111			1	
All areas secure, lights out,	exits locked				سنا		100					
PRODUCTION SHEET	Menu Items	(PERM)	A GOOD	D. Mars	Bigusik	6° x	No. Co.	wet	LORGE	No.	4 Sep	الم وروه
Breakfast	Temperatures	RT	172	194	-	RT	36	RT	RT	39	RT	RT
	Menu Items	TACO	SPRICE	-	salsa		5Hi	Tork)-	Tea	1	/	/
Lunch	Temperatures	111	179	189	RT	40	39	0+	PI		1	/
	Menu Items	unicken				Blead		Frid by		PRRE	CENTRAL S	Just .
Dinner	Temperatures	187	1868	175-8	140.+	RT	38	27	RT	41	41	25
DISH MACHINE		00	ST	emper	ature		150+	Rins	e180+	IfN	eede	-
Temperature according to manufacture	er's specifications			Break		-	-				- Cuci	4
and chemical agent used in Final Rin	se			Lunc		-						
				Dinn							-	
POT and PAN SINK	B		Te	mper		Wash	110 F	Rinse	110 F	Sanit	tizer-20)()ppm
Final Rinse Temps determined by che	mical agent used			Break		114		114			017	
CONTRACTOR STORY				Lunc		120	-14	128				
				Dinn		125			9		SPPA	
FREEZER and WALK-IN		T	mper			Freeze		Walk-i		/alk-in		7 -
		^`	mper	ature		or belo		35-40		5-40 F		
Record temperatures, Freeze	r and Walk-ins				AM	-8		38		38		
Record temperatures, Freeze	r and Walk-ins				PM	10		37.0	> 2	38 5	-	
	RY STORAGE	Tempe	eratur	e 45-8	80	Area		Area 1		rea l		
Record temperatures Dry Sto				AM	CO	9	68		+			
Record temperatures, Dry St					PM	Ç	8	68				
Hot- Water Temps in sink		AM		PN	_	`		0				
		120		120			11				_	

ure, Cook Supervior (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Date: 12-8-21 Time: 0315 AM Time: 1732 PM

Date: 12-8-21					Time	031	D AN	I Tin	ne:	732	P	M	
Shift Check	list	A	M	PI					mme	_			
		No	Yes	No	Yes								
All areas secure, no evider	nce of theft		X	E 12.00	The second								
Workers reported to work,	no open sores,		X		χ								
fever, cough, shortness			×		7								
no skin infection, and	l no diarrhea	1	X		X								
Kitchen is in good general	appearance		×		4		1						
All kitchen equipment ope	rational & clean	×		V	1	Dis	t ma	Shin		Ket	+10	#1	
All tools and sharps invent			X	1	¥	Ker	ties	1=61	- 12	ith	, P	md	
All areas secure, lights out	Phys. I			×	de	oris							
PRODUCTION SHEET	Menu Items	outine	Sewsa ge	Panca Kes	syrup				mt l	K -	-		
Breakfast	Temperatures	200	169	173	72-T	36	727	12t	39	1	_	-	_
	Menu Items	BBQ	Beans		COLC	BON	YELLOW		-51	- -	_		-
Lunch	Temperatures	189	200	39	40	RT	2-(RT				_	
	Menu Items	Ecologo	Green Bear			pasto			_				0,424-
Dinner	Temperatures	130	171	38	RT	165	RT	۵.	****		7965		and the same
DISH MACHINE		DOS	T	emper			150+	Rins	e180	+ If	Need	ded	
Temperature according to manufact	urer's specifications	1		Break		-		_	_	17.			
and chemical agent used in Final Ri	nse			Lunc		_	1	_		1			
		Dinner					_		-	. 10			
POT and PAN SINK			Te	emper	ature	Wash	110 F	Rinse	110 F	Sar	nitizer	r-200pj	
Final Rinse Temps determined by cl	nemical agent used				Breakfast		1	11	9	10	000	2	
				Lunc	ch	120	1	12	-	1000000	200	111	
		4		Dinn		17	1	12		1/12	opp	AL (
FREEZER and WALK-II	V	To	emper	_		Freeze	111. 1	Walk-i	in	waik-	ın	(1)	
D	1 777 11 *	-			17.6	or belo	-	35-40		35-40		JOHK (·
Record temperatures, Freez		-			AM	-8.	<u></u>	38	- 4	40.1		writ	
Record temperatures, Freez		TID.	4		PM	-7.		39	-	9			
	DRY STORAGE	Temp	eratur			Area		Area 1		Area 1	_		_
Record temperatures Dry S	- 36				AM	64		68					_
Record temperatures, Dry S		AM			PM	6	2	60	-				
Hot- Water Temps in sink	ot- Water Temps in sink			PN	1								
		120		111									

iture, Cook Supervisor (AM)

FOOD SERVICE MANAGER NF-6-2-20 12/9/Z

Signature, Cook Supervisor (PM)



Date: 12-9	1-21				Time	:03/	2 AM	I Tir	ne: 16	200	PM	
Shift Check	list	A	M	P	M				mmer			
		No	Yes	No	Yes		Mario constanti					
All areas secure, no eviden	ce of theft		X	h)	V							
Workers reported to work,	no open sores,		X		X							
fever, cough, shortness o			1		St.		all to the same					
no skin infection, and	no diarrhea		1		X							
Kitchen is in good general:	appearance		X		X							
All kitchen equipment oper	rational & clean	X	X	X		Ikotte	out 1	gishn	14Chin e			
All tools and sharps invento	oried		1		V		100					
All areas secure, lights out,	1000	is it.		2		and the same of th						
PRODUCTION SHEET	Menu Items	18 JU	Or space	Lake	Leix	hage!	Balle	25	6. KN			
Breakfast	Temperatures	1974	101	ONT	À4	04	117	21	11	++-		1
Dicariast	Menu Items	100	201	111	11	1 11	17 1	Con	101	02		T.
	Withu Items	ir drived	Bu	Bany	1000	50,00	OF	255	(SO)	6	200	Xon's
Lunch	Temperatures	178	179	197	RT	46	RT	FI	40	P.T	PT	180
:	Menu Items	Fajita.	Bans	Politico	OUMIN .	perpel	Draf	TOAIK	الخلاوة			
Dinner	Temperatures	200	1850	1750	185	C3/	27	VI	RT			
DISH MACHINE		0	ST	emper	ature	Was	h 150+	Rins	e180+	If	leede	d
Temperature according to manufactu	rer's specifications			Break				_		H		
and chemical agent used in Final Rin	ise	Lu			ch				(Personal)			
				Dinr	ner	7/2				-		
POT and PAN SINK		1	To	emper	ature	Wash	110 F	Rinse	110 F	Sani	tizer-2	00ppm
Final Rinse Temps determined by ch	emical agent used			Break		12	7	12	7	20	^	m
				Lune	ch	17		120	1	7/2	OPIV	
				Dinn		10		120	-	200	Dar	
FREEZER and WALK-IN	v	Tr	emper	aturo		Freez	er ()	Walk-		Valk-ir	The state of the s	
PREEZER and WALK-II			cmper	atuic		or bel	11	35-40		5-40 F		
Record temperatures, Freez	er and Walk-ins				AM	-9	6	36		38.	1	
Record temperatures, Freeze	er and Walk-ins				PM	· O	111	31	-1	38.		
D	RY STORAGE	Temp	eratur	e 45-	80	Area	1	Area	-A	пеа Т		
Record temperatures Dry St	orage Areas				AM	(0)	7	68				
Record temperatures, Dry S	torage Areas				PM	Cal		68				
Hot- Water Temps in sink		AN	1	PN								
•		119		(1)	5		4 44 44 44					

Signature, Cook Supervisor (PM)

ture, Cook Supervisor (AM)

12/9/21

FOOD SERVICE MANAGER



Date: Time: 0300 AM Time: 707 PM Shift Checklist AM PM Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean Dish machine + Kettle # 1 All tools and sharps inventoried All areas secure, lights out, exits locked Menu Items PRODUCTION SHEET Breakfast Temperatures RIT Menu Items Lunch **Temperatures** 121 RC Menu Items Dinner Temperatures **DISH MACHINE Temperature** Rinse180+ If Needed Wash 150+ Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse Lunch Dinner POT and PAN SINK Rinse 110 F Temperature Wash 110 F Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast 200ppm Lunch 110 110 Dinner 127 128 FREEZER and WALK-IN **Temperature** Freezer 0 Walk-in Walk-in or below 35-40 F 35-40 F Record temperatures, Freezer and Walk-ins AM -716 36.8 38.9 Record temperatures, Freezer and Walk-ins 12. LO.BO PM 3966 DRY STORAGE Temperature 45-80 Area 1 Area 1 Area 1 Record temperatures Dry Storage Areas AM 68 68 Record temperatures, Dry Storage Areas PM 60 60 Hot- Water Temps in sink AM PM

S' ure, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Time: 1815 12-11-21 Time: 0340 AM Date: Shift Checklist AM PM Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance V2 1 machine & Kottle # 1 All kitchen equipment operational & clean X All tools and sharps inventoried All areas secure, lights out, exits locked Menu Items PRODUCTION SHEET Breakfast Temperatures 36 NI HUN Break procedo Menu Items Lunch Temperatures 127 Meethall Menu Items Kargana Stal Dinner Temperatures 1608 40 DISH MACHINE **Temperature** Wash 150+ Rinse180+ If Needed Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse Lunch Dinner POT and PAN SINK Wash 110 F Rinse 110 F **Temperature** Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast Lunch Dinner FREEZER and WALK-IN Freezer 0 Walk-in Walk-in Temperature or below 35-40 F 35-40 F Record temperatures, Freezer and Walk-ins AM 37.2 39.2 Record temperatures, Freezer and Walk-ins 37.8 PM 39 4 **DRY STORAGE** Temperature 45-80 Area 1 Area 1 Area 1 Record temperatures Dry Storage Areas AM Record temperatures, Dry Storage Areas PM Hot-Water Temps in sink AM PM 21

S' ure Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

12/11/2021

FOOD SERVICE MANAGER

DATI



Date: 12/12/2	1				Time	e: 03x	AN	1 Tin	e:/	739	PM	
Shift Check	list	A	M	P	M				nme	nts		
		No	Yes	No	Yes							
All areas secure, no eviden	ce of theft		X	*	X							
Workers reported to work,	no open sores,		X		Y							
fever, cough, shortness of	of breath, chills,		X		Y							
no skin infection, and	l no diarrhea		4		14							
Kitchen is in good general	appearance		X		7	Dis	hw	rach	lue	4	Vis	He
All kitchen equipment oper	rational & clean	X		X	-	# 1	MOT	word	1109	7	100	1100
All tools and sharps invent	oried		X		¥	1''			6			
All areas secure, lights out,		X		1								
	Menu Items	(1)	(OZI	c c	. <0-	13/12	1/2			7		4/
PRODUCTION SHEET		Cerew	2. X.	62 PS	5050	Va _C	500	Cast	N. S.	Orten	King	Trix
Breakfast	Temperatures	BT	172	et	BT	BT	BT	BT	38	BT	BI	1
	Menu Items	, chan	adako	345	400	while	N.	200	6.		1	fur!
		curchay	Potesto	CONLORS	mul	Chilles.	Chiperry	Omon	Stepo	Lev.	Salad	Im.
Lunch	Temperatures	38	30	100	40	40	100	10	125	VA.	40	RT
	Menu Items	100	Shill	3	00	SHE	112.3	13 Miles	100	320	70	
		S. J. S.	Re	57	Br.	で多	10	13, 6	SHIP	B	/	/_
Dinner	Temperatures	140	165	170	101	160	12	30	A	RI	/	/
DISH MACHINE		00	S Te	emper	ature		150+	Rinse	180-	- If N	eeded	l
Temperature according to manufactu	rer's specifications			Break		_						
and chemical agent used in Final Rin	ise	İ		Lunc	ch	_						
				Dinn	er	-		4.	_			
POT and PAN SINK			Te	mper	ature	Wash	110 F	Rinse 1	10 F	Sanit	zer-20	0ppm
Final Rinse Temps determined by ch	emical agent used			Break		15	27	12	58	20	Day	2111
				Lunc	h	17	C	128	3	200	DEN	2
				Dinn	er	11	0	110	1	-70	100	~
FREEZER and WALK-IN	7	Te	mper	ature		Freeze	r 0	Walk-ir	1	Valk-in	A	111
			mper.	i i i		or belo		35-40 F		5-40 F		
Record temperatures, Freeze					AM	-11.	6	35.	4	326	9	
Record temperatures, Freeze					PM	-11.		34.7		10.3		
	RY STORAGE	Tempe	eratur	e 45-8	30	Area		Area 1		rea 1		
Record temperatures Dry St					AM	6	Þ	68				
Record temperatures, Dry S	torage Areas				PM	6		60				
Hot- Water Temps in sink		AM		PN	1							
		117	7	120)							

12/13/21 DATE Signature, Cook Supervisor (PM)

ure, Cook Supervisor (AM)

FOOD SERVICE MANAGER

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F	
A-1 A-2 A-3 A-4	72.31 63.41 70.11 69.71	
B-1 B-2 B-3 B-4	69.41 69.01 54.30 69.21	10.1
C-1 C-2 C-3 C-4	67.91 69.41 65.11 67.81	
E-1 E-2	69.80 69.80	
D-1	73.12	
ISOLATION	durant line	
PATIENT ROOM	68.62	
INTAKE/RECEIVING Tank Temp S-12 Present Value	71.71 71.48	
BOILER-3 Universal Input[1]	87.28	
LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	169.53	



Monday, Dec 13, 2021 North Building Temperature Log

195 Aurora Detention Center

3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
12-13-21	A-1		104.2						
1	A-2		107.1						
	A-3		104.2						
	A-4		104.1						
	B-1		109.1						
	B-2		103.9						
	B-3		103.9 109.2						
	B-4		104.1						
	C-1		104.1						
	C-2		104,2					, i	
	C-3	9	1041						
	C-4		104.1						
	D-1		109.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104,1				N/A	N/A	N/A
	E-2		104,1						
J	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT	:	5 cm Hav	159		SIGN:	9	W/				
Write Legibly											
Medical Sh	nowers Ten	nperature	Log								
			Name:				Date:				
	· · · · ·				, ,						
ROOM	542	540	538	536	534	523	522	Tub Room			
Air:											
Water:	104,1	104,1	/cy.2	104,1	1cy. 1	1041	104.	1041			
Гетрегаtur	e Taken wit	h a Fluke M	od 52 Digit	al Thermo	meter						



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, Dec 13, 2021

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	73,1	104.1		
South-B	722	104.1		
South-C	71,9	occupied		
South-D	71.9	104.1		
South-E	72.1	104.1 060p.ed		
South-F		104.1		
South-G	724	104.1		
South-L	V roi cupie	d		
South-M	71.8	104.1		
South-N	68.9 70.2	169.1		
South-X	70.2	104.1		
South-Y	71.3	104.2		
South-Z	71,1	104.1		
South SMU	69.1	1042		
South SMU Shower 3				N/A
MED ISO- Room 1	Unc (Duped		N/A	N/A
MED ISO- Room 2			N/A	N/A
MED ISO- Room 3	V	\vee	N/A	N/A
MEDICAL	N/A	N/A	= 1	

PRINT:	Scar	11ansn	SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer